



Beyond the Myths

Getting past misperceptions in food recovery efforts



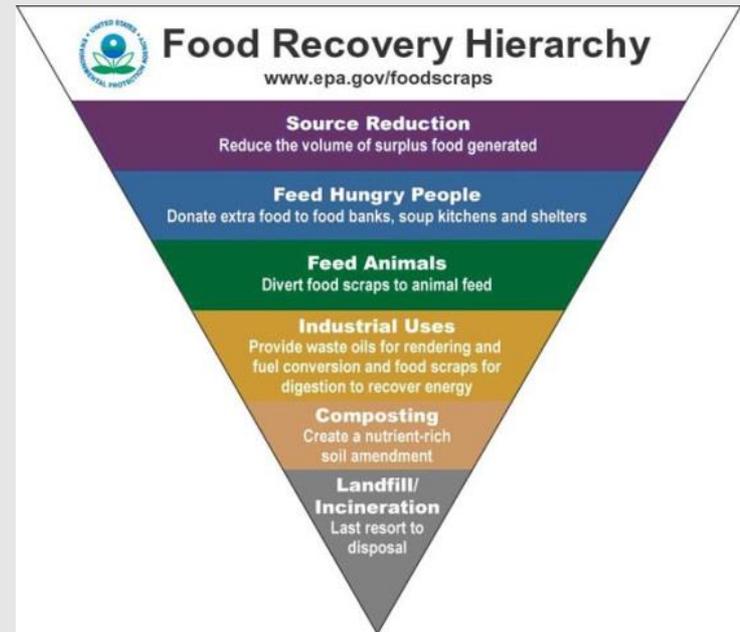
sodexo
QUALITY OF LIFE SERVICES

IS A PROUD SUPPORTER OF



Sodexo's Commitment

- Sodexo's top priority after source reduction is to feed the hungry.
- Our Stop Hunger program encourages all of our units to divert surplus food to those in need in their communities.



Sodexo's Stop Hunger Initiative

- Stop Hunger mobilizes volunteers, including Sodexo employees, clients, customers and youth to contribute to feed children in the United States today, and to advocate for policies that ensure no child is hungry again tomorrow.
- In 2018, Stop Hunger engaged 34,184 volunteers, distributed nearly 3.6 million meals and raised over \$2.3 million.
- Founded in 1999, Sodexo Stop Hunger Foundation has since granted close to \$32 million to help families, individuals and children at-risk of hunger in the United States. We believe that today's youth can be the generation to end hunger, and continue to invest in innovative youth-design and youth-led solutions to end hunger.

Better Tomorrow 2025 Road Map

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COMMITMENTS

INDIVIDUALS

COMMUNITIES

THE ENVIRONMENT

AS EMPLOYER

Improve the Quality of Life of our employees

Ensure a diverse workforce and inclusive culture that reflects and enriches communities we serve

Foster a culture of environmental responsibility within our workforce and workspaces

AS SERVICE PROVIDER

Provide and encourage our consumers to access healthy lifestyle choices

Promote local development, fair, inclusive and sustainable business practices

Source responsibly and provide management services that reduce carbon emissions

AS CORPORATE CITIZEN

Fight hunger and malnutrition

Drive diversity and inclusion as a catalyst for societal change

Champion sustainable resource usage



IS A PROUD SUPPORTER OF



MYTH 1:

Sodexo doesn't support food recovery

MYTH 2:

My unit doesn't have any leftover food

MYTH 3:

It takes too much time

MYTH 4:

It's too hard to get approval

MYTH 5:

Liability concerns, it's too risky

MYTH 6:

Can't do it because I need to compost



The Real Barriers

Educating
Employees

Data and
Measurement

Local
Capacity

Asbury Methodist Village

- Continuing Care Community
- With Community Food Rescue
- Frozen Food Rescue
- Three Times Per Week
- Resident Engagement
- Staff Education Opportunity
- 743 Meals in First Five Weeks



National Geographic

- Corporate Dining
- Food Recovery Verified as of Nov 2017
- With Food Rescue US
- Mission Match
- Compost Reduced by 30%
- “It’s wrong to throw good food away. It’s just so thankless.” Laura Monto
General Manager



A Hopeful Moment

Addy Battel, 15
Cass City, MI

Bradley Ferguson, 17
Northfield, NJ

Addison McKenna, 11
Austin, TX

Lauren Seroyer, 18
Lawrenceville, GA

Kelsea Suarez, 22
New York, NY



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